

La Spinetta

Il Rosé di Casanova 2025



ROSÉ STILL WINE



ITALY



TUSCANY



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

On the palate, it is wonderfully fresh and delicate with satisfying minerality and an all-embracing acidity.

VINIFICATION

Grapes are carefully destemmed and softly pressed to avoid overstressing the berries. The must undergoes brief contact with the skins to achieve a well-balanced free-run juice. Alcoholic fermentation lasts around 12 days, after which the wine rests on its lees in stainless steel tanks for 4 months, enhancing its complexity and texture.

FOOD MATCHING

Octopus and Potato salad, Spaghetti with sea urchins

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Sangiovese (50%), Prugnolo Gentile (50%)
CLOSURE	Diam
SKU CODE	J3726125
EXPRESSION	Delicate & Light Rose
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.6
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	J3726125